

FOR THE PROFESSIONAL

Pastry

& DESIGN

MAY 2002

ROBERT ELLINGER'S BAKED TO PERFECTION

The big dream of a
small bakery owner

THE RISE OF ORGANIC BREAD

A Top Bread Baker
Expands on the Trend

FRUIT FANTASIES

A Guide to Exotic Fruits
From Lychee to Longan

5.95 USA / 7.95 CAN





JOHN IUZZINI

JOHN IUZZINI, EXECUTIVE PASTRY CHEF, DANIEL, NEW YORK, NY

FORMERLY OF: Payard Patisserie, New York, NY; River Café, New York, NY.

TRAINING: Culinary Institute of America, Hyde Park, NY; DGF-Chocolate & Pastry School, France; International School of Confectionary Arts, Gaithersburg, MD

PERSONAL FAVORITE DESSERT: Chocolate Cassis Dome with Vanilla Crème Brûlée, Salted Cashew Nougatine and Frozen Champagne Cassis Gelée.

LEAST-APPRECIATED DESSERT: Chocolate Licorice Cake. "People either love it or hate it. It's hard for them to imagine licorice as a complex dessert and not a candy."

HOBBIES: Dancing, rollerblading and fishing.

INSPIRATION: "Eric Gouteyron inspired me to become a pastry chef. Francois Payard instilled my work ethic and drive. Daniel Boulud continues to motivate and direct me."

DANIEL
60 E. 65th Street
New York, NY 10021
212-933-5249

DESCRIPTION OF BUSINESS: Four-star rated French restaurant on Manhattan's upper east side with banquet and catering facilities.

NUMBER OF COVERS: 250 in main dining room, 300 in banquet rooms

NUMBER OF DESSERT MENU ITEMS: 10 plus specials and pre-desserts, as well as 14 varieties of chocolates

PASTRY STAFF: 10, including three full-time bakers

BLUEBERRY AND CITRUS-SOUR CREAM SABLÉ TART WITH ORGANIC YOGURT CHIBOUST

YIELD: 35 servings

Citrus sugar:
Zest of 2 oranges
Zest of 2 lemons
1 lb/454 g granulated sugar

Combine citrus zest and sugar in food processor until well blended.

Citrus-sour cream sablé:
19.7 oz/560 g all-purpose flour
8.8 oz/250 g unsalted butter, cut into ¼" cubes
9.9 oz/280 g sour cream
½ tsp salt
Eggwash
Citrus sugar for sprinkling

1. Cut butter into flour until it is size of peas. Cut in sour cream, mixing until it is barely incorporated. Shape into discs, wrap and refrigerate for at least 4 hours.
2. Roll dough out to ¼" thick and chill again. Cut into 3¼" squares.
3. Bake squares between 2 silicone baking mats at 370°F until golden brown. Three-quarters of way through baking, remove top mat, eggwash squares, and sprinkle them with citrus sugar. Finish baking without top mat.

Organic yogurt chiboust:
8.8 oz/225 g organic yogurt
4.4 oz/125 g sour cream
4.4 oz/125 g whole milk
6 (3.9 oz/110 g) large egg yolks
3.5 oz/100 g granulated sugar
1 oz/30 g flan powder
3 gelatin sheets, bloomed and drained
Zest of 1 lime
8.8 oz/225 g egg whites
7 oz/200 g granulated sugar

1. Combine yogurt, sour cream and milk and bring to boil. In bowl,

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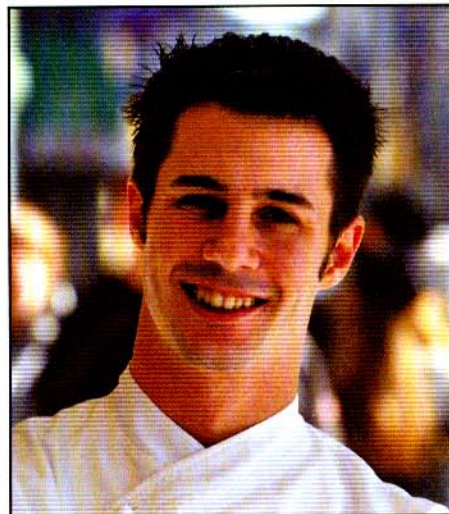


PHOTO: ROBERT PIAZZA

